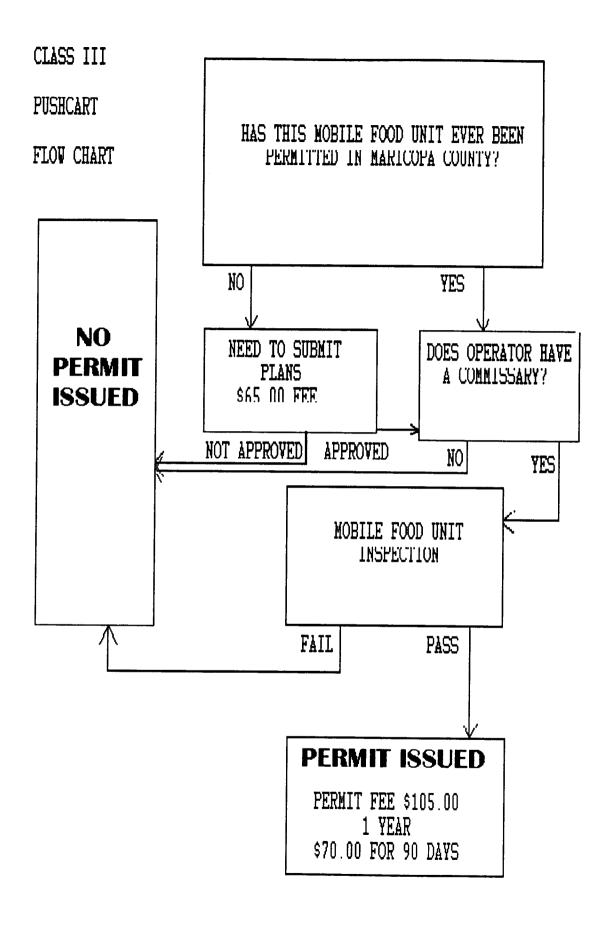
PUSHCARTS CLASS III



PUSHLART - HOT DOG CART, Lotter Cart, Showed ILE CART ENTAL SERVICES DEPARTMENT ☐ MOBILE FOOD ESTABLISHMENT INSPECTION REPORT MELD SERVICES DIVISION PURPOSE STATUS SCORE REGULAR 🔲 FOLLOW-UP COMPLAINT CC # ____ NEW CHANGE CLOSE OUT NEW, Lonstruction, Pending CL ARK DISTRICT < PERSON OPERATING> EXPIRATION DATE VEH ID # LIC. PLT COMMISSARY WHERE INSPECTED LAO (SITE WHERE INSPECTED) VIOLATIONS CIRCLED ITEMS ARE IN VIOLATION OF THE MARICOPA COUNTY HEALTH CODE AND MUST BE CORRECTED. FAILURE TO CORRECT THESE VIOLATIONS MAY RESULT IN LEGAL ACTION BEING TAKEN TOWARD REVOCATION OR SUSPENSION OF YOUR PERMIT TO OPERATE THIS VEHICLE AS A MOBILE FOOD ESTABLISHMENT IN MARICOPA COUNTY. IF YOU HAVE QUESTIONS CALL 506-6970. ITEM FOOD WT ITEM **PLUMBING** APPROVED SOURCE OF FOOD, SOUND CONDITION, NO SPOILAGE INSTALLED, MAINTAINED, ADEQUATE STORAGE CAPACITY

MOT AND COLD WATER PROVIDED, APPROVED SOURCE 5 1 PROPERLY LABELED 1 5 3 DATED 1 DISPOSAL OF WASTEWATER AT APPROVED LOCATION FOOD PROTECTION 27 BACKFLOW PROTECTION CONNECTIONS 4 POTENTIALLY HAZARDOUS FOOD MEETS TEMPERATURE REQUIREMENTS 5 PERSONNEL, OPERATIONAL 5 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE 4 28 PERSONNEL WITH INFECTIONS RESTRICTED 5 FOOD PROTECTION DURING STORAGE, PREPARATION, DISPLAY. 2 29 HANDS WASHED, GOOD HYGIENIC PRACTICES, TOILET, FACILITIES AVAILABLE 5 SERVICE AND TRANSPORTATION 30 CLEAN CLOTHES. HAIR RESTRAINTS POTENTIALLY HAZARDOUS FOODS PROPERLY THAWED 31 FOOD HANDLERS CARDS 2 8 HANDLING OF ICE MINIMIZED. ICE PROTECTED 2 **MISCELLANEOUS** 9 FOOD (ICE) UTENSILS PROPERLY STORED. IN USE 32 FLOORS CONSTRUCTED, MAINTAINED, CLEAN 1 EQUIPMENT AND UTENSILS 33 WALLS, ATTACHED EQUIPMENT, CONSTRUCTED, MAINTAINED, CLEAN 1 10 ACCURATE THERMOMETERS IN HOT & COLD UNITS 34 CEILING CONSTRUCTED, MAINTAINED, CLEAN 1 1 PROBE THERMOMETERS, CHEMICAL TEST STRIPS PROVIDED 35 LIGHTING ADEQUATE, FIXTURES SHIELDED 11 1 12 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED 2 36 VENTILATION HOOD FILTERS CONSTRUCTED. MAINTAINED, CLEAN, OPERATED 13 HANDWASH SINK PROVIDED, SHIGLE SERVICE TOWELS, SOAP, ACCESSIBLE 37 VEHICLE FREE FROM RODENTS. INSECTS 4 5 14 WASH, RINSE WATER CLEAN, DETERGENT USED 2 38 OUTER OPENINGS PROTECTED 2 15 SANITIZATION & RINSE: CLEAN, CONCENTRATION USED 4 39 PROPER REFUSE STORAGE OR DISPOSAL 2 SINGLE SERVICE ITEMS PROPERLY STORED 1 40 TOXIC MATERIALS PROPERLY STORED, LABELED, USED 5 17 FOOD CONTACT SURFACES CONSTRUCTED, INSTALLED, MAINTAINED 2 BUSINESS NAME PROPERLY PROVIDED ON BOTH SIDES OF VEHICLE 1 18 FOOD CONTACT SURFACES CLEAN 2 42 MCHO PERMIT STICKER PROPERLY LOCATED 1 19 NON-FOOD CONTACT SURFACES CONSTRUCTED, INSTALLED, MAINTAINED USE OF APPROVED COMMISSARY
44 VEHICLE READILY MOVABLE 1 2 20 NON-FOOD CONTACT SURFACES CLEAN 1 2 21 SINGLE SERVICE ARTICLES NOT REUSED 2 SALES AREA CLEAN, DUST CONTROLLED 1 22 UTENSILS PROPERLY STORED, CLEAN 1 23 WIPING CLOTHS, CLEAN, USE RESTRICTED NO REMARKS * NEW UNIT - NEED TO SUBMIT PLANS - \$ 65.00 PERMIT FEE \$ 105.00 NEED COMMISSARY Abrownt



ENVIRONMENTAL SERVICES DEPARTMENT FIELD SERVICES DIVISION

Mobile Food Program

1001 North Central, Suite 350
Phoenix, AZ 85004

(602) 506-6073 (Spanish Speakers 506-6980) FAX (602) 506 6862

CONSTRUCTION AND OPERATION GUIDELINES FOR PUSHCARTS

GENERAL

- A. "Pushcart" means and refers to a non-self propelled vehicle limited to the serving of non-potentially hazardous foods or commissary-wrapped foods maintained at proper temperatures, or limited to the preparation and serving of frankfurters. Unpackaged non-potentially hazardous food items approved for sale from a pushcart shall be limited to popcorn, nuts, produce, pretzels or similar bakery products, and snow cones.
- B. No person shall operate a pushcart without a valid MARICOPA County food peddler permit.
- C. Detailed plans and specifications must be submitted and approved prior to construction. A plan review fee of \$65.00 must be remitted at the time of plan submittal.

CONSTRUCTION

q" wide,

- A. Provide a handwashing lavatory at least 9" inches long, and 5" inches deep with hot and cold water supplied through a mixing type faucet. A two compartment sink set-up that meets N.S.F. standards for food carts will also be accepted.
- B. Provide a potable water storage tank of at least a 5 gallon capacity.
- C. Provide a waste water storage tank with 15% percent larger capacity than the fresh water tank, (7.5 gallon minimum).
- D. The business name must be indicated on both sides of the pushcart in letters that are at least 3" inches high and 3/8" inches wide. No cardboard, marking pen, magnétic or similar temporary signs will be approved.
- E. All containers, racks and bins must be easily cleanable and of durable construction.
- F. When construction is complete you must bring the cart (and signed commissary agreement) to this office for an inspection. Cart must be clean and all equipment operational. Inspections are done Tuesdays, Wednesdays and Thursdays from 7:30 a.m. to 11:30 a.m. and 1:00 p.m. to 4:00 p.m. If construction and operational requirements are met, you will be issued your permit to operate and vehicle sticker. At that time you must remit the \$105.00 annual permit fee.